

# Two Stones Pub Hockessin Spring Seasonal Menu 2019

## Soups, Salads & Appetizers

### **Crab & Corn Bisque**

lump & claw blue crab meat, garlic, spanish onion,  
seafood-corn stock, cream, basil, thyme, rosemary, sage, sweet corn relish

### **South of the Border Salad<sup>^</sup>**

queso fresco, black bean-corn salsa, mango, jalapenos,  
tomatoes, iceberg-romaine blend, bbq corn chip crumble, cilantro-avocado dressing

### **Chili Lime Yuca Fries<sup>^</sup>**

fried cassava root, jalapeno fondue, cilantro chimichurri, chile-lime salt, pickled onions

### **Ahi Power Bowl<sup>^</sup>**

sesame-soy tuna, chilled quinoa, crispy rice cracker,  
smashed avocado, sriracha mayo, toasted sesame seeds, sliced scallions

## Lunch Specialties

### **Kennett Mushroom Burger**

grilled portobella caps, housemade zucchini "bacon,"  
goat gouda, rosemary grilled onions, baby arugula, lemon-morel aioli, toasted brioche

### **Ancho-Orange Roasted Pork Press**

muenster cheese, black bean & sweet corn puree, chipotle sauce, fresh cilantro sprigs, toasted torpedo roll

### **Roasted Turkey Club**

thin sliced turkey breast, applewood smoked bacon, provolone,  
red leaf lettuce, sliced tomato, red chile mayo, grilled sourdough

### **Beer Can Chicken Salad**

2sp delco lager braised chicken, candied pecans, celery,  
shaved red onion, iceberg, honey-lager mayo, bbq corn chip crumble, grilled sourdough

### **Green Curry Falafel Wrap**

ground chickpeas, shredded napa cabbage,  
julienne bell peppers, scallions, fresh cilantro, coconut-lime yogurt, tomato wrap

## Dinner Specialties

### **Thai Jumbo Shrimp Sauté<sup>^</sup>**

pei mussels, rice noodles, shredded napa cabbage, bell peppers, scallions, garlic,  
green coconut curry, fresh basil, mung bean sprouts, toasted peanuts

### **Pan Seared Top Sirloin<sup>^</sup>**

6oz center cut CAB, chile-lime spiced yuca fries,  
grilled asparagus spears, cilantro chimichurri, red chile aioli

### **BBQ Glazed Baby Back Ribs**

mesquite ranch potato salad, applewood smoked bacon, granny smith apple & brussels slaw, kansas city bbq sauce

### **Grilled Norwegian Salmon**

warm farro, rosemary marinated fennel, heirloom cherry tomatoes, orange zest, charred lemon vinaigrette, mustard green pesto

<sup>^</sup> indicates gluten sensitive friendly dishes

\* the consumption of raw or undercooked seafood, poultry eggs, shellfish or meats can greatly increase your chances of contracting a food-borne illness

